

## General Information

### Room Rentals

Full Facility	\$1000.00
Texas Legends	\$ 500.00
Shark Grill	\$ 500.00

Outdoor Wedding Ceremony	\$ 950.00
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Meadowbrook Farms Golf Club is the perfect location for:

Weddings, Ceremonies, Receptions, Rehearsal Dinners, Bridal and Baby Showers, Corporate Meetings, Seminars,	Retirement Parties, Anniversary Parties, Birthday Parties, Bar/Bat Mitzvahs, School and Civic Events
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### Food and Beverage Minimum

The Catering Director will inform you of the Food and Beverage Minimum based on your Rental Date.

Due to health regulations, liquor ordinances and liability insurance, outside food and beverage of any kind will not be permitted without a signed release form, with the exceptions of wedding cakes. In the same respect, no food or beverages may be taken off the premises, with the exception of wedding cakes.

### Deposits, Contracts, and Payment

A deposit of the Room Rental along, with a signed contract, is required at the time of booking. The deposit is non-refundable and non-transferable. The deposit will be applied toward the event. Full payment is due 5 days prior to the event and a credit card must be on file. Attendance must be specified to the Club 7 days prior to the event and is not subject to reduction. You will be charged for the guarantee or the actual number of guests served, whichever is greater.

### Complimentary

Projection Screen  
Pillar Candles  
Club Linens

Club Centerpieces  
China & Flatware  
Professional Assistance



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## AMENITIES

### Complimentary Wedding Services

The club is pleased to offer the following items at no charge:

- ❖ Consultation on Room Design
- ❖ Dressing Area
- ❖ Complete Set up Tables and Chairs
- ❖ 4 Hours of Event Time  
*(One Extra Hour for Ceremony)*
- ❖ Buffet Skirting and Seating Table  
Linens
- ❖ Complimentary Cake Cutting &  
Champagne Pouring
- ❖ China, Glass, & Flatware
- ❖ Table Centerpieces
- ❖ Exquisite Menus
- ❖ Complimentary Parking
- ❖ Custom Set Dance Floor in Room
- ❖ Facility Clean up

### WE WOULD BE PLEASED TO ASSIST IN ARRANGING:

- ❖ Ice Sculptures
- ❖ Floral Arrangements Referrals
- ❖ Wedding Cake Referrals
- ❖ Musician Referrals
- ❖ Photographer Referrals
- ❖ Limousine Referrals
- ❖ Wedding Coordinator



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APPETIZERS

Heritage Package  
Hors D'oeuvres Package

Display  
(Select Two)

Fresh Seasonal Raw Vegetables Served with  
a Dipping Sauce  
Domestic & Imported Cheeses with  
Gourmet Crackers  
Delectable Fresh Fruit of the Season  
Assorted Brushcetta Topped with Diced  
Onion & Sun-dried Tomato, Chopped Black  
Olive, & Melted Mozzarella

Carving Station

All Carving Stations Served with Silver  
Dollar Rolls  
(Select One)

Slow Roasted Prime Rib with Au Jus and  
Horseradish Cream Sauce  
Herb Crusted Pork Loin with caramelized  
shallot sauce  
Glazed Country Ham with Maple Mustard  
Slow Roasted Beef Tenderloin with a wild  
mushroom gravy ( add \$4.00/pp)

Chilled  
(Select Two)

Red Eye Gulf Shrimp Cocktail  
Lump crab fingers with Homemade Cocktail  
Sauce  
New Potato Bites with Crème Fraiche and  
Caviar  
Sesame Seared Ahi Tuna Medallions  
Melon and Prosciutto Ham

Hot  
(Select Three)

Grilled Beef Empanadas with Chipotle  
Cream  
BBQ Angus Meatballs  
Refried Black Beans & Cheddar Wraps  
Smoked Chicken Quesadillas with Chili  
Sour Cream and Fresh Salsa  
Crispy Jalapenos filled with Jack and  
Cheddar Cheese  
Grilled Chicken Taquitos with Smoked  
Tomato Salsa  
Teriyaki Beef Skewers with Toasted Sesame  
Seeds  
Spinach and Feta Cheese Filled Spanikopita

**\$34.95 per person**

*(Heavy Hors D'oeuvres 7 to 10 pieces per person)*

**\$25.95 per person**

*(Light Hors D'oeuvres 3 to 5 pieces per person)*

Coffee, Tea, and Water Service Included



HERITAGE  
GOLF GROUP  
*Unrivaled Golf. Uncompromising Service.*

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*B* U F F E T S

Meadowbrook Package  
Buffet Banquet Menu

Hors D'oeuvres  
(Choose Three)

Crispy Pork & Ginger Pot Stickers  
Lump Crab Fingers with Homemade Cocktail Sauce  
Baby Spinach & Feta Filled Spanikopitas  
Grilled Chicken Taquitos with Smoked Tomato Salsa  
Delectable Assorted Fruit Display  
Imported and Domestic Cheese Display with Gourmet Crackers  
Vegetable Crudities with Dipping Sauce

Salads  
(Choose Two)

Classic Caesar Salad with herb croutons,  
Parmesan cheese and Garlic Caesar  
Dressing  
Crisp Field Green Salad with fresh  
Tomatoes, Red Onion, Julienne Carrots, and  
Raspberry Vinaigrette  
Texas Cobb Salad with Hard Boiled Egg,  
Crisp Bacon, Smoked Cheddar, Ranch &  
Italian Dressing  
Mediterranean Salad with Baby Spinach,  
Tomatoes, Red Onion, Black Olives, Feta  
Cheese and Balsamic Vinaigrette

Vegetables  
(Choose One)

Fresh Asparagus  
Mixed Vegetables  
Sautéed Baby Spring Vegetables  
Green Beans

Starch  
(Choose One)

Whipped Garlic Potatoes  
South American Rice Pilaf  
Herb Roasted New Potatoes  
Wild Rice

Entrees  
(Choose Two)

Herb Crusted Pork Loin with a caramelized shallot Sauce  
Grilled Chicken Breast in Teriyaki Glaze  
Oven Roasted Chicken Breast in Roasted Chili Cream Sauce  
Hickory Smoked Brisket in Bourbon BBQ Sauce  
Prime Rib with Au Jus and Horseradish Sauce  
Slow Roasted Beef Tenderloin with a Wild Mushroom Gravy (Add \$4.00/pp)

**\$34.95 Per Person**

Coffee, Fountain Sodas, Iced Tea & Water Service Included.



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# MENUS

## Avalon Package Plated Banquet Menu

### Hors D'oeuvres (Choose Three)

Crispy Pork & Ginger Potstickers  
Baby Spinach & Feta Filled Spanikopita  
Grilled Chicken Taquitos with Smoked Tomato Salsa  
Delectable Assorted Fruit Display  
Import and Domestic Cheese Display with Gourmet Crackers  
Vegetable Crudities with Dipping Sauces  
**\$7.75 per person**

### Entrees

All Entrees include a House or Caesar Salad and are served with Fresh Dinner Rolls.  
(Choose One)

Jamaican Jerk Pork Loin with Sweet Potato  
Mash, Green Beans, and Mango Salsa  
**\$22.95**

Grilled Atlantic Salmon with Wild  
Mushrooms, Asparagus, Steamed Rice, and  
Roasted Shallot Butter  
**\$24.95**

Grilled 8oz Beef Tenderloin with Hickory  
Smoked Potato Mash, Asparagus, and  
Mushroom Demi Glace  
**\$32.95**

### Duet Plates

Grilled 4oz Beef Tenderloin and a seasoned  
4oz Grilled Chicken Breast with Roasted  
New Potatoes and Asparagus  
**\$32.95**

Roasted Chicken Breast with Red Pepper  
Wild Rice, Sautéed Vegetables and Chili  
Cream Sauce  
**\$21.95**

Grilled 4oz Filet and Grilled Shrimp with  
Roasted New Potatoes, and Asparagus  
**\$34.95**

Herb Crusted Prime Rib with Garlic Mashed  
Potatoes, Sautéed Baby Carrots, Au Jus,  
with a Creamy Horseradish Sauce  
**\$28.95**

Coffee, Tea, Fountain Sodas, and Water Service Included.



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# B B E V E R A G E S

## Beverages

### Cash Bar

Premium Cocktail	\$6.50/Each
Call Brands	\$5.50/Each
Wine	\$4.00/Each
Imported Beer	\$3.75/Each
Domestic Beer	\$3.50/Each

### Hosted Bar

Premium Cocktail	\$5.50 and up/Each
Call Brands	\$5.00/Each
Wine	\$4.00/glass
Imported Beer	\$3.25/Each
Domestic Beer	\$3.00/Each

Hosted Bar Includes a Champagne Toast for all Guest

### Reception Packages

Premium Cocktails, House Wine, Imported and Domestic Beers, Champagne, Soft Drinks and Champagne Toast

2 hours @ \$20.00 per person  
3 hours @ \$22.00 per person  
4 hours @ \$26.00 per person

Imported and Domestic Beer, House Wine, Champagne, Champagne Toast , Soft Drinks, and Champagne Toast

2 hours @ \$16.00 per person  
3 hours @ \$18.00 per person  
4 hours @ \$22.00 per person

Ala Carte Champagne Toast \$3.75 per person



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